

BREAKFAST

Weekdays: 9am - 11am / Weekends: 9am - 2pm

SWEET & SAVORY

FRIED EGG SANDWICH

Two pasture eggs*, aged cheddar, arugula, on a toasted challah bun 6.95

- + Applewood smoked bacon 3
- + Country pork sausage 3
- + Chicken apple sausage 3

AVOCADO TOAST

Poached pasture egg*, smashed avocado, lemon salt, arugula, on seeded multigrain toast 8.95

HEALTHY WRAP

Scrambled egg whites, avocado, kale, romesco sauce, in a whole wheat wrap 8.95

VEGGIE HASH

Two poached pasture eggs*, kale, sautéed mushrooms, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 11.95

HUEVOS RANCHEROS

Two pasture eggs over easy*, tostadas, avocado, aged cheddar, refried black beans, shredded lettuce, homemade ranchero sauce, cilantro, lime crema 12.95

MUSHROOM SCRAMBLE

Two scrambled pasture eggs, sautéed mushrooms, herbed goat cheese, kale, chives. Served with a side salad of mixt greens 12.95

CHORIZO HASH

Two poached pasture eggs*, mexican chorizo, kale, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 12.95

BUTTERMILK WAFFLE

Maple syrup & butter 8.95

CHICKEN & WAFFLES

Crispy chicken, buttermilk waffles, maple syrup & butter 12.95

HOME RUN

Two pasture eggs your way*, buttermilk waffle & crispy butterball potatoes, with your choice of **applewood smoked bacon, country pork sausage, or chicken apple sausage** 14.95

DESIGN YOUR OWN SCRAMBLE

Three pasture eggs with your choice of *three* ingredients.

12.95

Served with a side salad of mixt greens. Each additional item +1

Fruits & Vegetables

Avocado
Cherry tomatoes
Kale
Roasted red peppers
Sautéed mushrooms
Sautéed onions

Cheese

Aged cheddar
Herbed goat cheese
Parmesan

Proteins

Applewood smoked bacon
Country pork sausage
Chicken apple sausage
Mexican chorizo

SIDES

CRISPY BUTTERBALL
POTATOES 3.95

FRESH FRUIT 9.95

ONE PASTURE EGG 2.95

APPLEWOOD SMOKED
BACON 3.45

COUNTRY PORK
SAUSAGE 3.45

CHICKEN APPLE
SAUSAGE 3.45

BEVERAGES

UNSWEETENED ICED TEA

2.95

HOUSEMADE LEMONADE

2.95

ARNOLD PALMER

2.95

COLD PRESSED ORANGE JUICE

3.95

BOTTLED WATER (still / sparkling)

2.50

COKE / DIET COKE

2.50

KOMBUCHA ON TAP

6.95

COFFEE & TEA

Espresso drinks served 'til 5pm. Almond milk available.

DRIP COFFEE

2.95 M / 3.95 L

ICED COFFEE

3.95

ESPRESSO

2.95

AMERICANO

3.25

MACCHIATO

2.50

CAPPUCCINO

2.95

LATTE

3.95

MOCHA

3.95

HOT TEA

2.95

BEER & WINE

Featuring a seasonal selection of local craft brews and wines. Wines are available by the glass. See menu board for details.

CRAFT BEER

6.95

WINE

7.95 - 10.95

BEERBUCHA

6.95

MICHELADA

Lager, house-made michelada mix

7.95

PARKSIDE SHANDY

Lager, house-made lemonade

6.95

WHITE CLAW

4.95

SERVING HAPPY TAKES TIME.
THANK YOU FOR YOUR PATIENCE.



CRISPIES & SANDWICHES

Customize any chicken sandwich with crispy cauliflower or substitute buns for a lettuce wrap at no extra charge. Gluten-free bun +2

CLASSIC

Crispy chicken, house pickles, shredded lettuce, herb mayo, on a toasted challah bun 11.95

CRISPY D'LUX

Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun 14.95

BUFFALO

Crispy chicken, calabrian chili buffalo sauce, savory jalapeño slaw, house pickles, on a toasted challah bun 12.95

PARM

Crispy chicken 'parm', grandma's tomato sauce, mozzarella, shaved parmesan, basil, on a toasted francese roll 12.95

SONOMA

Roasted chicken, shaved seasonal apples, goat cheese, pickled fennel, arugula, walnut currant spread, on a toasted francese roll 11.95

'CADO

Avocado mash, crispy cauliflower, arugula, herbed goat cheese, spiced lemon vinaigrette, on seeded multigrain toast 9.95

SIDES

FRENCH FRIES 3.95

SPLIT FRIES 4.95

Shaved parmesan, fresh herbs, sriracha ranch

SWEET POTATO FRIES 4.95

SPLIT SWEET POTATO FRIES 5.95
Shaved parmesan, fresh herbs, sriracha ranch

CRISPY BRUSSELS SPROUTS 6.95
Sriracha ranch

CAULI NUGS 6.95

Crispy cauliflower, chives, sriracha ranch or buffalo sauce

ROASTED CAULIFLOWER 6.95

Parmesan, lemon salt, chives, chili flakes, sriracha ranch dressing

MAC N CHEESE 6.95

Topped with breadcrumbs

SIDE SALAD 4.95

Mixt greens, carrots, cherry tomatoes, balsamic vinaigrette

COOKIES 2.95

BURGERS

Made from hormone & antibiotic free beef*. Substitute any burger with a homemade veggie burger or substitute buns for a lettuce wrap.

SPLIT

American cheese, little gem lettuce, tomato, house pickles, onion, split sauce, on a toasted challah bun 10.95

RESERVE

Point Reyes blue cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 13.95

ORIGINAL

Little gem lettuce, tomato, on a toasted challah bun 8.95

VEGGIE BURGER

Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, split sauce, on a toasted challah bun 10.95

EXTRAS

CHEESE 1
Aged cheddar, american, or blue cheese

APPLEWOOD SMOKED BACON 3

AVOCADO 2

CARAMELIZED ONIONS 2

FRIED EGG* 2

GLUTEN-FREE BUN 2

SAUTÉED MUSHROOMS 2

RED ONION or HOUSE PICKLES *Just ask*

CHEF SALADS

Made with organic greens & seasonal produce. Substitute chicken with crispy cauliflower.

BEEETBOX

Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 11.95
+ roasted or crispy chicken 4

MANDARIN

Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snow peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 13.95

GROVE

Mixt greens, **roasted chicken**, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 13.95

CALI

Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, arugula, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with crispy carrot strings 11.95
+ roasted or crispy chicken 4

ALAMO

Romaine, **crispy chicken**, avocado, cherry tomatoes, aged cheddar, black beans, jicama, pumpkin seeds, chives, point Reyes blue cheese dressing with a chipotle honey drizzle 14.95

SPLIT COBB

Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8-minute egg, chives, sriracha ranch dressing 14.95

DESIGN YOUR OWN SALAD

Select greens, up to *five* specialty ingredients, and dressing. Each additional +1 10.95

1 ORGANIC GREENS

Mixt greens
Kale
Romaine
Arugula

2 PROTEINS

Free-range, hormone, & antibiotic free

Crispy cauliflower 4
Applewood smoked bacon 2.5
Roasted chicken 4
Crispy chicken 4
Grilled burger* 6
Veggie burger 6

3 SPECIALTY INGREDIENTS

From farms we love

Fruits & Vegetables

Avocados
Carrots
Cherry tomatoes
Currants
Dried cranberries
Jalapeños
Jicama
Oranges
Roasted cauliflower
Roasted golden beets
Savory jalapeño slaw
Seasonal apples
Seasonal radishes
Shaved fennel
Snow peas

Dairy & Egg

Aged cheddar
Blue cheese
Goat cheese
Parmesan
8-minute egg

Toasted Nuts & Seeds
Almonds
Pumpkin seeds
Sesame seeds
Spicy peanuts
Walnuts

Grains & Legumes

Black beans
Garlic herb croutons
Quinoa

Herbs
Fresh herbs
Savory herbs

4 HOMEMADE DRESSINGS

GMO free and made without gluten (v) = vegan (h) = honey

Balsamic vinaigrette (v) (h)
Champagne vinaigrette (v)
Miso ginger vinaigrette (v)
Spiced lemon vinaigrette (v) (h)

Point Reyes blue cheese dressing
Sriracha ranch dressing
EVOO & balsamic vinegar (v)

JUST FOR KIDS

12 and under. Select *one* entree and *one* side. All served with apple slices.

8.95

ENTREE

Crispy chicken
Roasted pulled chicken
Burger* on a toasted challah bun
Mac n cheese
Grilled cheese sandwich

SIDE

Roasted golden beets
French fries
Roasted cauliflower
Sweet potato fries